

LETS ASH CORN

The GTB community extends a cordial invitation to all members to participate in the GTB Corn Ashing event, an enriching indoor activity designed for individuals of all ages. This occasion presents a valuable opportunity to explore the historical significance and cultural heritage associated with this ancestral practice.

All necessary supplies will be provided for participants. We encourage your attendance to deepen your understanding and appreciation of this unique tradition.



GTB CORN ASHING OPEN TO THE PUBLIC



**February 19th
1 PM - 4 PM**



**February 27th
5 PM - 8 PM**



**3505 N. Putnam Road,
Peshawbestown, MI
(Heated Barn)**

ABOUT CORN ASHING

Ashing corn, a traditional method known as nixtamalization, involves immersing corn kernels in a warm, alkaline solution made from wood ash. This transformative process not only cooks the corn but also effectively breaks down its tough outer shell, referred to as the endosperm. As a result of this treatment, the corn becomes tender and more enjoyable to chew, with the skins loosening and separating effortlessly from the kernels. This technique enhances the flavor and nutritional profile of the corn, making it a staple in various culinary applications.

CONTACT & RSVP

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